LEBOLLÈ

Spumante Millesimato Metodo Classico Blanc De Blancs Brut

An excellent wine for aperitifs, shellfish, raw fish, white meats with flavorful sauces, and smoked meats.



ORIGIN: Italy

SOIL: Fresh, sandy soils, predominantly calcareous

GRAPE CULTIVATION: Guyot and Spurred Cordon

HARVESTING: Handpicked

VINIFICATION: Slow fermentation at a controlled temperature of 16–18°C. This is followed by bottling for the secondary fermentation and aging in the bottle for at least 16 months.

AGING: Minimum of 16 months in the bottle on the lees.

ALCOHOL CONTENT: 12% vol

COLOUR: Straw-yellow with golden tinges

NOSE: Fine aromatic with fresh fruit and bread crust hints

TASTE: Vivid, balanced, with enveloping and velvety structure

RECOMMENDED PAIRINGS: Excellent as an aperitif; pairs well with shellfish, raw fish, white meats with flavorful sauces, and smoked meats.

INTERNATIONAL PAIRINGS: It balances well spicy sensations, perfect with oriental dishes, like Thai or Indian food.

SERVING TEMPERATURE: 8 – 10°C